

AUTUMN MENU

Explore the new Autumn Menu available throughout November 2024
Sharing experience (18 dishes)



Snacks

Carrot – Yuzu – Foie Gras
Truffle – Duexelle – Kataifi
Kohlrabi – Basil – Parmesan
Madeleine – Seaweed – Tuna – Horseradish



Starters

Beetroot – Waxy Egg – Trout Roe – Chives
Scallop – Palmheart – Ceviche
Pike Perch – Jalapeño – Herbs
Lettuce – Melon – Speck
Foie Gras – Salee – Truffle
Brioche – Truffle



Mains

Deer – Black Garlic – Brussel Sprouts
Gyoza – Sauerkraut – Chili
Cauliflower – Miso – Lemon
Rainbow trout – Butternut – Mountain Kombu



Desserts

Chocolate Soufflé
Coffee Blossom – Rum & Raisin – Coconut
White Fungus – Tamarillo – Ginger
Pineapple – Pumpkin – Balsamic



Candy Store

Chocolates
Fruit Jellies
Chocolate Nuts
Madeleines
Canelés
Pan Forte

THB 5,500++
per person

All menu items are subject to change according to seasonality and availability.

Please let us know of any dietary preferences, food intolerances, or food allergies we should be aware of in the preparation of your meal.
All prices are subject to change without prior notice and above prices are in Thai Baht, subject to 10% service charge and 7% applicable tax.



Beef Tartare – Capers – Potato



IGNIV Nuggets



Truffle Fondue – Pickles – Bread

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